

We claim:

- 1.) An aerated confection comprising from 0.5 to 20% by weight on a dry weight basis of fruit solids based on the total weight of said aerated confection and from 0.01 to 0.2% by weight of a hexametaphosphate based on the total weight, said aerated confection having a moisture content of from 1 to 5% by weight.
- 2.) The aerated confection of claim 1, wherein said fruit solids are present in an amount of from 0.5 to 10% by weight.
- 3.) The aerated confection of claim 1, wherein said fruit solids are present in an amount of from 2 to 5% by weight.
4. The aerated confection of claim 1 wherein said fruit solids comprise a dried fruit powder, a drum dried fruit solid, a freeze dried fruit solid, an evaporated fruit puree having a solids level of greater than 80% by weight, or a mixture thereof.
- 5.) The aerated confection of claim 1 comprising from 0.02 to 0.05% by weight of a hexametaphosphate.
- 6.) The aerated confection of claim 1 having a moisture content of from 2 to 3% by weight.
- 7.) The aerated confection of claim 1 further comprising from .1 to 3% by weight of at least one flavor or color.
- 8.) The aerated confection of claim 1 further comprising from 1 to 20% by weight on a dry weight basis of seed sugar.
- 9.) The aerated confection of claim 1 further comprising from .5 to 15% by weight of a film forming agent.

- 10.) The aerated confection of claim 9 wherein said film forming agent comprises a gelatin, an albumin, a pectin, a carboxymethyl cellulose, an alginate, a gum, or mixtures thereof.
- 11.) The aerated confection of claim 10 wherein said gum comprises a guar gum, a carrageenan, an arabic gum, a xanthan gum, or mixtures thereof.
- 12.) The aerated confection of claim 9 wherein said film forming agent is present in an amount of from about 1 to 7% by weight.
- 13.) The aerated confection of claim 1 further comprising sucrose, corn syrup, dextrose, maltose, lactose, glycerin, maltodextrin, a glucose syrup, or mixtures thereof.
- 14.) An aerated confection comprising from 0.5 to 20% by weight on a dry weight basis of fruit solids based on the total weight of said aerated confection and from 0.01 to 0.2% by weight of a hexametaphosphate based on the total weight, said aerated confection having a moisture content of from 10 to 30% by weight.
- 15.) The aerated confection of claim 14, wherein said fruit solids are present in an amount of from 0.5 to 10% by weight.
- 16.) The aerated confection of claim 14, wherein said fruit solids are present in an amount of from 2 to 5% by weight.
- 17.) The aerated confection of claim 14 wherein said fruit solids comprise a dried fruit powder, a drum dried fruit solid, a freeze dried fruit solid, an evaporated fruit puree having a solids level of greater than 80% by weight, or a mixture thereof.
- 18.) The aerated confection of claim 14 comprising from 0.02 to 0.05% by weight of a hexametaphosphate.
- 19.) The aerated confection of claim 14 having a moisture content of from 10 to 25% by weight.

- 20.) The aerated confection of claim 14 having a moisture content of from 10 to 20% by weight.
- 21.) The aerated confection of claim 14 further comprising from 1 to 20% by weight on a dry weight basis of seed sugar.
- 22.) The aerated confection of claim 14 further comprising from .5 to 15% by weight of a film forming agent.
- 23.) The aerated confection of claim 22 wherein said film forming agent comprises a gelatin, an albumin, a pectin, a carboxymethyl cellulose, an alginate, a gum, or mixtures thereof.
- 24.) The aerated confection of claim 23 wherein said gum comprises a guar gum, a carrageenan, an arabic gum, a xanthan gum, or mixtures thereof.
- 25.) The aerated confection of claim 22 wherein said film forming agent is present in an amount of from about 1 to 7% by weight.
- 26.) The aerated confection of claim 14 further comprising sucrose, corn syrup, dextrose, maltose, lactose, glycerin, maltodextrin, a glucose syrup, or mixtures thereof.
- 27.) The aerated confection of claim 14 further comprising from 0.1 to 3% by weight of at least one flavor or color.
- 28.) A method for preparing an aerated mallow mixture comprising the steps of:
 - a) providing a sucrose solution comprising sucrose and water at a temperature above the crystallization temperature of the sucrose solution;
 - b) cooling the sucrose solution to a temperature at or below its crystallization temperature;
 - c) adding to the cooled sucrose solution of step b) an amount of from 0.5 to 20% by weight of fruit solids based on the final weight of the mallow mixture;

d) further cooling the solution from step c) and adding to the solution from 0.5 to 15% by weight of a film forming agent and from 0.01 to 0.2% by weight of a hexametaphosphate, both based on the final weight of the mallow mixture; and

e) aerating the mallow mixture to a density of from 1.5 to 4 pounds per gallon to form the aerated mallow mixture.

29.) The method of claim 28 wherein step a) comprises providing a sucrose solution having a solids level of from about 82 to 89%.

30.) The method of claim 28 wherein step a) comprises providing a sucrose solution comprising sucrose, water and at least one of a corn syrup, a dextrose, a maltose, a lactose, a glycerin, a maltodextrin, a glucose syrup, or mixtures thereof.

31.) The method of claim 28 wherein step a) comprises providing the sucrose solution at a temperature of from 200 to 250 degrees Fahrenheit.

32.) The method of claim 28 wherein step b) comprises cooling the sucrose solution to a temperature of from 165 to 180 degrees Fahrenheit.

33.) The method of claim 28 wherein step c) comprises adding a dried fruit powder, a drum dried fruit solid, a freeze dried fruit solid, an evaporated fruit puree having a solids level of greater than 80% by weight, or a mixture thereof.

34.) The method of claim 28 wherein step c) comprises adding an amount of from .5 to 10% by weight of fruit solids based on the final weight of the mallow mixture.

35.) The method of claim 28 wherein step c) comprises adding an amount of from 2 to 5% by weight of fruit solids based on the final weight of the mallow mixture.

36.) The method of claim 28 wherein step c) further comprises adding from 1 to 20% by weight of a seed sugar on a dry weight basis based on the final weight of the mallow mixture to the cooled sucrose solution.

37.) The method of claim 28 wherein step d) further comprises providing a film forming agent comprising at least one of a gelatin, an albumin, a pectin, a carboxymethyl cellulose, an alginate, a gum, or mixtures thereof.

38.) The method of claim 37 wherein step d) further comprises selecting a the gum at least one of a guar gum, a carrageenan, an arabic gum, a xanthan gum, or mixtures thereof.

39.) The method of claim 28 wherein step d) comprises providing the film forming agent in an amount of from 1 to 7% by weight.

40.) The method of claim 28 wherein step d) comprises providing the hexametaphosphate in an amount of from .02 to 0.05% by weight.

41.) The method of claim 28 wherein step d) further comprises adding at least one flavor or color in an amount of from 0.1 to 3% by weight based on the final weight of the mallow mixture.

42.) The method of claim 28 wherein step e) comprises aerating the mallow mixture to a density of from 2 to 3 pounds per gallon.

43.) The method of claim 28 further comprising extruding the aerated mallow mixture, cutting the extruded mallow mixture into pieces to form aerated confection pieces having a moisture content of from 10 to 30%.

44.) The method of claim 28 further comprising extruding the aerated mallow mixture, cutting the extruded mallow mixture into pieces, and drying the pieces to a moisture content of from 1 to 5% to form an aerated confection having a moisture content of from 1 to 5%.

45.) The method of claim 44 comprising drying the pieces to a moisture content of from 2 to 3%.